

[0025] The egg blend to make the egg patty also includes natural whole egg flavor. The flavoring is added to maintain the whole egg flavor during storage and throughout the expected shelf life of the egg patty. Flavoring is also added to match the flavor of fresh scrambled eggs. The natural whole egg flavor is a multi-component mixture of natural and artificial flavoring ingredients. In this aspect, the egg patty includes 0.01 to 0.25 weight percent of the flavor ingredients, based on the weight of the blend before cooking. In one aspect, the whole egg flavor has all natural ingredients.

[0026] The invention provides a method of making a foldable egg patty. In this aspect, liquid whole egg, an edible oil, an amount of freeze-thaw stabilizer effective for providing freeze-thaw stability, gum, flavor, phosphates and an amount of pH controller effective for providing a pH of 7.2 or less, preferably a pH of 6.4 to 7.2, more preferably a pH of 6.8 to 7.1, and most preferably 7.0 to 7.1, are blended together. The blend then is cooked by depositing the composition onto a surface having a temperature of from 220° F. to 310° F., preferably 255° F. to 280° F. After deposit of the liquid whole egg composition on the surface having a temperature of from 250° F. to 300° F., the egg composition is allowed to cook without application of additional external heat for 30 to 70 seconds, preferably 30 to 60 seconds, and more preferably about 55 seconds. In one aspect, during cooking the liquid egg composition may be folded into thirds.

[0027] The invention also is directed to a method of making a reheatable, cooked frozen egg patty. After cooking, the egg patty may be transferred to a freezer having a temperature of -60° F. to 0° F., preferably -55° F. for a dwell time of 5 to 7 minutes, preferably 6.1 minutes.

#### [0028] Product Attributes

[0029] Product attributes are determined and validated through various sensory evaluations. Such evaluations include descriptive analysis, triangle difference tests and duo-trio difference tests. These evaluations occur using taste panelists trained to evaluate eggs on texture, color, appearance and flavor and identify specific attributes.

[0030] The following examples illustrate methods for carrying out the invention and should be understood to be illustrative of, but not limiting upon, the scope of the invention which is defined in the appended claims.

### EXAMPLES

#### Example 1

##### Preparation of Frozen Egg Patty

[0031] The following table is one example of an egg patty composition.

Ingredients	Percent	Amount
Whole Egg	97.065	4853.25 LB
Soybean Oil	1.2	60 LB
Modified Corn Starch	1.2	60 LB
SAPP	0.14	7 LB

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Ingredients	Percent	Amount
Natural Whole Egg Flavor	0.2	10 LB
Citric Acid	0.08	4 LB
MSP	0.04	2 LB
Carrageenan Gum	0.075	3.75
Total	100	5000 LB

#### [0032] Processing Parameters

##### [0033] Oven Settings and Pan Sizes:

[0034] A mold for a pan is 9.064" L×3.00" W×0.625" D. There were 18 molds/pan and 153 pans/oven.

[0035] Oven manufacturer is Wolverine and the digital setting on this oven is 262° F.

[0036] A pan temperature at the time the egg is deposited into the pans was 255° F. to 300° F.

[0037] The deposit amount is 1.70 ounces of the liquid whole egg composition.

[0038] Cooking time is 55 seconds from the time the liquid whole egg composition was poured into the pan to the time it was flipped into thirds.

##### [0039] Specific Processing Information

[0040] Pans were oiled with DH-135 (Par-way/Tryson Companies). The oil was applied with an atomizer which sprayed two to three mists of oil per pan.

[0041] The pans proceeded through a dry heat conveyor oven.

[0042] At the time the pans reached the filler, the temperature of the pan was 250° F. to 300° F. The filler (AutoProd) deposited 1.70 ounces of liquid whole egg composition. The filler has the capability to deposit liquid whole egg composition into 18 molds/pan.

[0043] After deposit, the pans proceeded through an enclosed oven with no more physical heat applied. Eggs cooked themselves using residual heat from the pan.

[0044] After 55 seconds of cooking, eggs are flipped into thirds while remaining in the molds. Plastic flippers used for flipping the eggs are manufactured by Proto-Mold Co. Eggs were in a semi-liquid state at the time they were flipped. Methods and apparatus for folding eggs are described in U.S. Application No. 60/571,430 filed May 14, 2004 which is incorporated herein by reference.

[0045] The eggs proceeded through a first transfer conveyor which releases the eggs from the molds and completes the cooking process. The eggs remained in contact with the first transfer conveyor for at least 10 seconds then placed directly on belt for freezer.

[0046] The eggs entered a freezer (Frigoscandia Co.) which was set at -50° F. The product was frozen using ammonia refrigeration with a dwell time of 6.1 minutes in freezer. An impingement freezer (Frigoscandia) may also be used to freeze the product.